Shepherd's Pie

A SHEPHERD'S PIE

1 medium onion, chopped
1 cup chopped celery
3 tablespoon butter or margarine
3 cups cooked roast beef, coarsely ground or diced
1½ cups beef gravy or
1 can (10½ ozs.) beef gravy
1 teaspoon oregano leaves
½ teaspoon salt
¼ teaspoon ground black pepper
1 tablespoon Worcestershire sauce
4 cups seasoned mashed potatoes
2 tablespoons grated Parmesan cheese
Paprika

1. Sauté onion and celery in butter until tender. Stir in meat, oregano and gravy. Season with salt, pepper and Worcestershire. Heat through.

2. Pour hot mixture into buttered shallow 2-quart casserole.

3. Spoon mashed potatoes over hash. Sprinkle with cheese and paprika. Bake at 350°F. for 40 minutes.

Makes 6 servings